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Database: US Patents Full-Text Database; US Pre-Grant Publication Full-Text Database; JPO Abstracts Database; EPO Abstracts Database; Derwent World Patents Index; IBM Technical Disclosure Bulletins

Term: L28 same l7

Display: 10 **Documents in Display Format:** - **Starting with Number** 1

Generate: ○ **Hit List** ◉ **Hit Count** ○ **Side by Side** ○ **Image**

Search | Clear | Help | Logout | Interrupt

Main Menu | Show S Numbers | Edit S Numbers | Preferences | Cases

Search History

DATE: Friday, October 31, 2003 Printable Copy Create Case

Set Name side by side	Query	Hit Count	Set Name result set
DB=USPT,PGPB,JPAB,EPAB,DWPI; PLUR=YES; OP=ADJ			
L29	L28 same l7	26	L29
L28	L27 same l3	50	L28
L27	L26 with l25	123	L27
L26	emuls$	422262	L26
L25	l9 with l6	1540	L25
L24	l9 withl6	0	L24
L23	L22 same l8	22	L23
L22	oil-in-water	24815	L22
L21	L20 same l8	2	L21
L20	water-in-oil	19280	L20
L19	l17 and l8	0	L19
L18	L17 same l8	0	L18
L17	water in oil	121	L17
L16	l14 same l8	2	L16
L15	l14 with l8	0	L15
L14	oil emulsion	23496	L14
L13	l11 and l8	0	L13
L12	L11 same l8	0	L12
L11	oil in water	119	L11
L10	L9 same l8	7	L10
L9	antimicro$	59440	L9
L8	L3 with l4 with l5 with l6 with l7	422	L8
L7	water or aqueous or h2o	3247689	L7
L6	propylene glycol or potassium sorbate or sodium benzoate or ascorbic acid or phosphoric acid or citric acid	330296	L6
L5	stabilizer or xanthan gum or alginate or gellan gum or carboxy methyl cellulose or chitin	302193	L5
L4	emulsifier or polysorbate ester or lecithin or propylene glycol ester or sorbitan or sodium lauryl sulfate	163619	L4
L3	oil or fatty acid or linolenic acid or arachidonic acid	1247153	L3
DB=DWPI; PLUR=YES; OP=ADJ			
L2	jp 04026699	1	L2
L1	jp 26699	0	L1

END OF SEARCH HISTORY

L10: Entry 3 of 7 File: PGPB Mar 21, 2002

DOCUMENT-IDENTIFIER: US 20020034557 A1
TITLE: Compositions and methods for treating female sexual response

Summary of Invention Paragraph (29):
[0029] The compositions of the present invention can further comprise any pharmaceutically acceptable carrier. By the phrase, "pharmaceutically acceptable carrier," it is meant any excipient, solvent, vehicle, inert ingredient, etc., which is formulated with the active ingredients of a pharmaceutical composition, such as the standard agents described, e.g., in Remington's Pharmaceutical Sciences, Eighteenth Edition, Mack Publishing Company, 1990. Examples of suitable carriers are well known in the art and can include, but are not limited to, water, phosphate buffered saline solutions, phosphate buffered saline containing Polysorb 80, emulsions such as oil/water emulsion and various type of wetting agents, salt solutions, alcohols, gum arabic, vegetable oils, benzyl alcohols, aqueous vehicles, water-miscible vehicles, nonaqueous vehicles (e.g., corn oil, cottonseed oil, peanut oil, sesame oil, ethyl oleate, isopropyl myristate, and benzyl benzoate), etc. Carriers also include, e.g., milk, sugar, certain types of clay, silica, gelatin, stearic acid or salts thereof, magnesium, magnesium stearate and other forms or salts of magnesium, or calcium stearate, talc, vegetable fats or oils, gums, glycols, propylene glycol, buffers, antimicrobial agents, preservatives, flavor, fragrance and color additives, gelatin, carbohydrates such as lactose, amylose or starch, talc, silicic acid, viscous paraffin, perfume oil, fatty acid monoglycerides and diglycerides, pentaerythritol fatty acid esters, hydroxy methylcellulose and the like. Other additives include, e.g., antioxidants and preservatives, coloring, flavoring and diluting agents, emulsifying and suspending agents, such as acacia, agar, alginic acid, sodium alginate, bentonite, carbomer, carrageenan, carboxymethylcellulose, cellulose, cholesterol, fatty acids, triglycerides and esters of fatty acids, fatty alcohols, gelatin, hydroxyethyl cellulose, hydroxypropyl cellulose, hydroxypropyl methylcellulose, methylcellulose, octoxynol 9, oleyl alcohol, povidone, propylene glycol monostearate, sodium lauryl sulfate, sorbitan esters, stearyl alcohol, tragacanth, xanthan gum, and derivatives thereof, solvents, transdermal enhancers (ethanol, propylene glycol, water, sodium oleate, leucinic acid, oleic acid, capric acid, sodium caprate, capric/caprylic triglyceride, silica, lauric acid, sodium laurate, neodecanoic acid, dodecyl-amine, cetryl lactate, myristyl lactate, lauryl lactate, methyl laurate, phenyl ethanol, hexa-methylene lauramide, urea and derivatives, dodecyl N,N-dimethylamino acetate, hydroxyethyl lactamide, phyophatidylcholine, sefsol-318 (a medium chain glyceride), isopropyl myristate, isopropyl palmitate, palmitic acid, several surfactants, including poly-oxyethylene (10) lauryl ether (Brij 361 R), diethyleneglycol lauryl ether (PEG-2-L), laurocapram (Azone; 1,1-dodecylazacycloheptan-2-one), acetonitrile, 1-decanol, 2-pyrrolidone, N-methylpyrrolidone, N-ethyl-1-pyrrolidone, 1-Methyl-2-pyrrolidone, 1-lauryl-2-pyrrolidone, sucrose monooleate, dimethylsulfoxide (DMSO) about 80% concentration required, decylmethylsulfoxide (n) enhances primarily polar or ionic molecules (soluble in ethanol), acetone, polyethylene glycol 100-400 MW, dimethylacetamide, dimethylformamide, dimethylisosorbide, sodium bicarbonate, various N.sub.7-16-alkanes, mentane, menthone, menthol, terpinene, D-terpinene, dipen-tene, N-nonalool and limonene, skin penetration enhancers (e.g., lecithin), and miscellaneous ingredients such as microcrystalline cellulose, citric acid, dextrin, dextrose, liquid glucose, lactic acid, lactose, magnesium chloride, potassium metaphosphate, starch, and the like.

End of Result Set

L16: Entry 2 of 2 File: DWPI Oct 16, 1978

DERWENT-ACC-NO: 1978-83322A
DERWENT-WEEK: 197846

TITLE: Foamable oil-in-water fatty oil emulsion used e.g. as synthetic cream - comprises fatty oil, an emulsifier contg. sorbitan and/or lecithin, cane sugar and e.g. glycerine, and aq. sugar liquor

Basic Abstract Text (1):
Instantaneously thermally sterilised fatty oil emulsion of O/W type contains: (I) 18-35 wt.% of fatty oil, (II) 0.2-2.0 wt%. of emulsifier contg. (a) sorbitan-unsatd. fatty acid ester and/or lecithin having >200 of hydroxyl value, (b) can sugar-fatty acid ester and (c) >=1 glycerine-fatty acid ester, sorbitan-satd. fatty acid ester and propylene glycol-fatty acid ester and (III) 65-82 wt.% of aq. liquor contg. 10-40 wt.% of sugars of (A) reducing sugar having 35-80 dextrin value (DE) and (B) non-reducing sugar, water soluble protein and stabiliser.

L23: Entry 14 of 22 File: USPT Oct 21, 2003

DOCUMENT-IDENTIFIER: US 6635777 B1
TITLE: Acid oil-in-water emulsified composition

Brief Summary Text (17):
To the water phase of the acid oil-in-water emulsified composition of the present invention, it is possible to add water; a vinegar such as rice flavored vinegar, sake cake vinegar, apple vinegar, wine vinegar, grain vinegar or synthetic vinegar; a salt; a seasoning such as sodium glutamate; a saccharide such as sugar or thick malt syrup; a taste improver such as sake or sweet sake; vitamin; an organic acid such as citric acid, or salt thereof; a spice; a juice of a vegetable or fruit such as lemon juice; a thickened polysaccharide such as xanthan gum, gellan gum, guar gum, tamarind gum, carrageenan, pectin or tragacanth gum; a starch such as potato starch, decomposition product thereof, or processed starch thereof; an emulsifier, for example, synthetic emulsifier such as sucrose fatty acid ester, sorbitan fatty acid ester, polyglycerin fatty acid ester or polysorbate, protein emulsifier such as soybean protein, milk protein or wheat protein, or separated or decomposed product thereof, or a natural emulsifier such as lecithin or enzymolyzate thereof; a milk product such as milk; or a phosphate salt. In the present invention, such a substance can be added as needed, depending on the viscosity, physical properties or the like of a target composition.

L23: Entry 20 of 22 File: USPT Jan 20, 1987

DOCUMENT-IDENTIFIER: US 4637937 A
TITLE: Process for making creamy bacteria-free foamable oil-in-water emulsion including chocolate

Abstract Text (1):
A bacteria-free foamable oil-in-water emulsion including chocolate is prepared by forming an emulsion containing (1) 5-35 wt % of oil, (2) 3-30 wt % of chocolate component, (3) 10-30 wt % of sugar component, (4) 0.5-4 wt % of sodium caseinate, (5) 0.02-0.1 wt % of phosphoric acid salt, (6) 0.05-3 wt % of stabilizer, (7) 2-6 wt % of defatted milk solid, (8) 3-10 wt % of emulsifier based on the oil and (9) 40-60 wt % of all solid components in the emulsion and by sterilizing the said emulsion by heating at ultra high temperature. The bacteria-free foamable oil-in-water emulsion including chocolate has long time stability and high foamability, and it meets the current demand for baking or confectionary products having softness and wetness.

L23: Entry 21 of 22 File: USPT Nov 4, 1975

DOCUMENT-IDENTIFIER: US 3917859 A
TITLE: Edible oil in water in oil emulsion

Brief Summary Text (8):
As shown in Table 2, the emulsifier used in the dispersed oil-in-water emulsion in the known method is composed primarily of an emulsifier such as propylene glycol alginate, a combination of casein and phosphate together with an emulsifier such as lecithin, monoglyceride, diglyceride, polyglyceride, partial ester of polyhydric alcohol anhydride and fatty acid (Span), or partial ester of polyhydric alcohol polyoxyethylene ether and fatty acid (Tween).

L29: Entry 10 of 26 File: USPT Jul 23, 2002

DOCUMENT-IDENTIFIER: US 6423354 B1
TITLE: Low pH antimicrobial food composition from total milk protein and process of manufacturing same

Brief Summary Text (25):
Briefly, I have discovered a method of manufacturing a low pH liquid food composition, which has high antimicrobial activity and extended shelf life utilizing casein or milk protein isolates comprised mostly of casein, as the protein source for the food composition. The method comprises the steps of adding pectin to water which has been heated to between about 85.degree. to about 170.degree. F. (about 29.4.degree. to about 76.6.degree. C.) under agitation to form a first solution; mixing milk protein isolates, primarily casein, into the first solution under a small amount of agitation for between about 10 minutes to about 60 minutes, preferably for between about 15 minutes to about 30 minutes, to form a colloidal suspension; adding acid to the colloidal suspension to bring the pH of the colloidal suspension to between 3.1 and 6; adding one or more of carbohydrates, triglycerides, vitamins, emulsifiers, antimicrobial agents (preservatives), anti-foaming agents, colorings or flavorings to the colloidal suspension; homogenizing the colloidal suspension using a multi-stage homogenization process with a minimum total pressure of 6000 psi; adding minerals to the homogenized colloidal suspension; and sterilizing the homogenized colloidal suspension using retort sterilization. The final food composition includes from about 50% to 95% by weight of water, preferably from about 60% to abou 80%; from about 0.25% to about 5.0%, preferably about 0.35% to about 1.0% by weight of a pectic substance, preferably pectin; from about 3.3% to about 18% by weight of casein; from about 2.0% to 22% by weight, preferably about 3.0% to about 10% by weight of triglycerides of predominantly 6 to 26 carbon atoms in the fatty acid chain; from about 8% to 78% by weight of carbohydrates selected from the group consisting of corn syrup solids, trisaccharides, tetrasaccharides, pentasaccharides, hexasaccharides, dextrose, fructose, sucrose, maltose, oligosaccharides and high saccharides; from about 0.01% to about 5.0% by weight of an emulsifier; from about 0.1% to 6.0% by weight of an edible acid; and from about 0.01% to about 6.0% by weight of an antimicrobial agent selected from the group consisting of sorbic acid, benzoic acid, sodium benzoate, potassium sorbate, sodium sorbate, and potassium benzoate. The food composition may be nutritionally enhanced through the addition of one or more vitamins or minerals. The food composition provides up to about three calories per cubic centimeter of composition. The composition forms a liquid colloidal suspension, which has an osmolarity of about 185 to about 400 mosm/L. The pH of the reconstituted food composition is from 2.0 to 5.5, preferably between about 3.1 to about 3.45.

L29: Entry 13 of 26 File: USPT Oct 31, 2000

DOCUMENT-IDENTIFIER: US 6140374 A
TITLE: Propofol composition

Abstract Text (1):
The present invention is directed to a sterile pharmaceutical composition comprising a propofol containing oil-in-water emulsion formulation having as an antimicrobial agent, a member selected from the group consisting of benzyl alcohol and sodium ethylene diamine tetraacetate; benzethonium chloride; and benzyl alcohol and sodium benzoate.

Brief Summary Text (7):
The present invention is directed to a sterile pharmaceutical composition comprising a propofol containing oil-in-water emulsion formulation having as an antimicrobial agent, a member selected from the group consisting of benzyl alcohol; benzyl alcohol and disodium ethylenediamine tetraacetate; benzethonium chloride; and benzyl alcohol and sodium benzoate.

L29: Entry 19 of 26 File: USPT Oct 20, 1992

DOCUMENT-IDENTIFIER: US 5156875 A
TITLE: Stabilized antimicrobial food composition

Brief Summary Text (11):
Briefly, I have discovered a food composition which has a high antimicrobial activity and extended shelf life The food composition includes from 6% to 28% by weight of water soluble protein alpha-amino acids; from 4 to 22% by weight of triglycerides of predominantly 6 to 26 carbon atoms in the fatty acid chain; from 45% to 78% by weight of carbohydrates selected from the group consisting of corn syrup solids, trisaccharides, tetrasaccharides, pentasaccharides, hexasaccharides, dextrose, fructose, sucrose, maltose, oligosaccharides and high saccharides; from 0.1% to 10.0% by weight of an emulsifier; from 0.1% to 8% by weight of an edible acid; from 0.01% to 6% by weight of an antimicrobial agent selected from the group consisting of sorbic acid, benzoic acid, sodium benzoate, potassium sorbate, sodium sorbate, and potassium benzoate; from 1% to 8.5% by weight of modified starch; and, from 0.2% to 5% by weight of cellulose gum. The food composition provides up to about three calories per cubic centimeter of composition. On being reconstituted with a liquid, the composition forms a liquid solution which has an osmolarity of 250 to 650 and in which at least twenty-one percent by weight of the acid formed in the liquid solution by the antimicrobial agent is undissociated acid. The pH of the reconstituted food composition is from 2 to 6.5.